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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.	
10/785,542	02/24/2004	Robert Lawrence Prosise	066544-9006-01	1522	
23409	7590 09/16/2004		EXAM	EXAMINER	
MICHAEL BEST & FRIEDRICH, LLP			PRATT, I	PRATT, HELEN F	
100 E WISCONSIN AVENUE MILWAUKEE, WI 53202			ART UNIT	PAPER NUMBER	
	,		1761		
			DATE MAILED, 00/16/200	DATE MAILED: 00/14/2004	

Please find below and/or attached an Office communication concerning this application or proceeding.

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		Application No.	Applicant(s)	V			
Office Action Summary		10/785,542	PROSISE ET AL.				
		Examiner	Art Unit				
	,	Helen F. Pratt	1761				
Period f	The MAILING DATE of this communication a or Reply	ppears on the cover sheet w	vith the correspondence addres	ss			
THE - Extended - If th - If No - Fail Any	MORTENED STATUTORY PERIOD FOR REP MAILING DATE OF THIS COMMUNICATION ensions of time may be available under the provisions of 37 CFR or SIX (6) MONTHS from the mailing date of this communication. e period for reply specified above is less than thirty (30) days, a reply period for reply is specified above, the maximum statutory periodure to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply within the set or extended period for reply will, by statute to reply will, by statute to reply will, by statute to reply will be reply reply received by the Office later than three months after the maximum that the reply will be reply reply received by the Office later than three months after the maximum that the reply reply received by the Office later than three months are reply reply received by the Office later than three months are reply reply received by the Office later than three months are reply reply received by the Office later than three months are reply re	I. 1.136(a). In no event, however, may a eply within the statutory minimum of thi Id will apply and will expire SIX (6) MO ute. cause the application to become A	reply be timely filed rty (30) days will be considered timely. NTHS from the mailing date of this commu. BANDONED (35 U.S.C. § 133)	nication.			
Status							
1)[Responsive to communication(s) filed on 24	February 2004.					
2a)	This action is FINAL . 2b)⊠ Th	nis action is non-final.					
3)	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11, 453 O.G. 213.						
Disposit	tion of Claims						
5)	Claim(s) 1 and 2 is/are pending in the application of the above claim(s) is/are withdrest Claim(s) is/are allowed. Claim(s) 1 and 2 is/are rejected. Claim(s) is/are objected to. Claim(s) are subject to restriction and	awn from consideration.					
Applicat	ion Papers						
	The specification is objected to by the Examir						
10)[_]	The drawing(s) filed on is/are: a) ac						
	Applicant may not request that any objection to the		` ,	404415			
11)	Replacement drawing sheet(s) including the correct The oath or declaration is objected to by the E						
Priority (under 35 U.S.C. § 119						
12) <u></u> a)	Acknowledgment is made of a claim for foreig All b) Some * c) None of: 1. Certified copies of the priority documer 2. Certified copies of the priority documer 3. Copies of the certified copies of the pri application from the International Bures See the attached detailed Office action for a list	nts have been received. nts have been received in A ority documents have beer au (PCT Rule 17.2(a)).	Application No received in this National Stag	je			
Attachmen	nt(s)						
1) 🔲 Notic	ce of References Cited (PTO-892)	4) 🗍 Interview	Summary (PTO-413)				
2) 🔲 Notic 3) 🔯 Infor	ce of Draftsperson's Patent Drawing Review (PTO-948) mation Disclosure Statement(s) (PTO-1449 or PTO/SB/08 er No(s)/Mail Date	Paper No(s)/Mail Date nformal Patent Application (PTO-152))			
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DETAILED ACTION

Double Patenting

The nonstatutory double patenting rejection is based on a judicially created doctrine grounded in public policy (a policy reflected in the statute) so as to prevent the unjustified or improper timewise extension of the "right to exclude" granted by a patent and to prevent possible harassment by multiple assignees. See *In re Goodman*, 11 F.3d 1046, 29 USPQ2d 2010 (Fed. Cir. 1993); *In re Longi*, 759 F.2d 887, 225 USPQ 645 (Fed. Cir. 1985); *In re Van Ornum*, 686 F.2d 937, 214 USPQ 761 (CCPA 1982); *In re Vogel*, 422 F.2d 438, 164 USPQ 619 (CCPA 1970);and, *In re Thorington*, 418 F.2d 528, 163 USPQ 644 (CCPA 1969).

A timely filed terminal disclaimer in compliance with 37 CFR 1.321(c) may be used to overcome an actual or provisional rejection based on a nonstatutory double patenting ground provided the conflicting application or patent is shown to be commonly owned with this application. See 37 CFR 1.130(b).

Effective January 1, 1994, a registered attorney or agent of record may sign a terminal disclaimer. A terminal disclaimer signed by the assignee must fully comply with 37 CFR 3.73(b).

Claims 1-3 are provisionally rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claims 1-48 of copending Application No. 09/828,016, claims 1-72 of application 09/827,863, claims 1-20 of 09/827,802, claims 1-3 of application 10/818,410. Although the conflicting claims are not identical, they are not patentably distinct from each other because they are obvious variations in terms of amounts, water activities, and taste values of each other.

This is a <u>provisional</u> obviousness-type double patenting rejection because the conflicting claims have not in fact been patented.

Claims 1-3 are rejected under the judicially created doctrine of double patenting over claim 1-124 of U. S. Patent No. 6,720,015 and claims 1-18 of U.S. Patent 6,672,943 and claims 1-34 of U. S. Patent No. 6,716,462 since the claims, if allowed, would improperly extend the "right to exclude" already granted in the patent.

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The subject matter claimed in the instant application is fully disclosed in the patent and is covered by the patent since the patent and the application are claiming common subject matter, as follows: the claims are not patentably distinct because they are obvious variations in terms of amounts, water activities, and taste values of each other.

Information Disclosure Statement

It is noted that the wrong serial number is on the IDS. The Examiner will change the number to the current serial number.

The information as to testing of the product has been noted and made of record.

Testing of the product is considered research and is not considered to be prior art.

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1-2 are rejected under 35 U.S.C. 103(a) as being unpatentable over Howard (4,900,566) or Michnowski (4,859,475).

Howard discloses a confectionery product in the form of a bar, which can be a meal replacement. The bar contains 100% of the recommended daily allowance and fiber (col. 10, lines 65-68). At least 5 grams of an amino acid source is disclosed in the use of 5-18 grams of protein in the reference (col. 3, lines 50-51). Fat is disclosed in amounts of from 3 to 25 grams (col. 11, lines 45-55). Michnowski discloses a high

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protein nutritionally balanced snack (abstract and col. 2, lines 54-65). Also, disclosed therein is a food bar containing 25% proteins (col. 1, lines 31-40). The water activity is seen to have been within the claimed value because there is no added water (ex. 1-2). Claim 1 differs form the references in the particular confidence level, in the taste value. However, applicants have disclosed that it is known how to test for these values (Information Disclosure Form). It is not seen that the foods of the above references do not have these values. Attention is invited to In re Levin, 84 USPQ 232 and the cases cited therein, which are considered in point in the fact—situation of the instant case, and wherein the Court stated on page 234 as follows:

This court has taken the position that new recipes or formulas for cooking food which involve the addition or elimination of common ingredients, or for treating them in ways which differ from the former practice, do not amount to invention, merely because it is not disclosed that, in the constantly developing art of preparing food, no one else ever did the particular thing upon which the applicant asserts his right to a patent. In all such cases, there is nothing patentable unless the applicant by a proper showing further establishes a coaction or cooperative relationship between the selected ingredients which produces a new, unexpected, and useful function. In re Benjamin D. White, 17 C.C.P.A (Patents) 956, 39 F.2d 974, 5 USPQ 267; In re Mason et al., 33 C.C.P.A. (Patents) 1144, 156 F.2d 189, 70 USPQ 221.

The discovery of an optimum value of a result effective variable is ordinarily within the skill of the art. In re Boesch, 617 F.2d 272, 276, 205 USPQ 215, 219 (CCPA 1980). In developing a RTE product, properties such as nutrition, preservation and

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shelf life are important. It appears that the precise ingredients as well as their proportions affect the nutrition, preservation and shelf life of the product, and thus are result effective variables, which one of ordinary skill in the art would routinely optimize. Therefore, it would have been obvious to make a product containing the claimed ingredients and other parameters and to tailor the product to achieve a particular confidence level.

Claim 2 is to various types of snack foods. The particular taste values are seen to have been within the skill of the ordinary worker. In addition, nothing is seen that the cited compositions are not within the claimed values. The bar of Michnowski as in claim 4 is extruded (col. 9, lines 29-47). Therefore, it would have been obvious to make products with varying ingredients and taste values as claimed because as in In re Levin, and in In re Boesch above, nothing new is seen in adding and subtracting ingredients, and in varying the amounts absent anything new or unobvious and nothing has been shown that the taste values are not present in the claimed composition.

Michnowski discloses an athletic bar which has a coating which is similar to the claimed types of foods (abstract), and Howard discloses a bar type of food (abstract). As the claimed ingredients have been disclosed, it would have been obvious to use them in various types of foods as shown by the above references.

Nothing new is seen in making a slightly larger food, which has 40 grams, as the claimed ingredients have been disclosed above, as the sizes of snack foods are routinely varied. Therefore, it would have been obvious to vary the size of a snack food absent unexpected results.

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Any inquiry concerning this communication or earlier communications from the examiner should be directed to Helen F. Pratt whose telephone number is 571-272-

1404. The examiner can normally be reached on Monday to Friday from 9:30 to 6:00.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Mr. Milton Cano, can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

Hp 9-13-04

HELEN PRATT
PRIMARY EXAMINER